





## Intimations.

## VICTORIA DISPENSARY.

## AERATED WATERS.

**WATER.**—The Water used is absolutely pure.

**STEAM PLANT.**—Of the latest and most powerful type.

**SUPERVISION.**—The whole process of manufacture is under the continuous supervision of a qualified English Chemist.

The **PRODUCT.**—Will bear comparison with the Waters made by the most noted makers in England.

DAKIN, CRUICKSHANK & Co., LD.,

VICTORIA DISPENSARY. [38]

A. S. WATSON & CO., LD.



CHEMISTS BY APPOINTMENT.

ESTABLISHED A.D. 1841.

MANUFACTURERS OF AERATED WATERS.

OUR NEW FACTORY has been recently refitted with automatic Steam Machinery of the latest and most approved kind, and we are well able to compete in quality with the best English makers.

The purest ingredients only are used, and the utmost care and cleanliness are exercised in the manufacture throughout.

## "BOMBAY SODAS."

We continue to supply large bottles as heretofore, *Free of Extra Charge*, to those of our Customers who prefer to have them to the ordinary size.

**COAST PORT ORDERS,** whenever practicable, are despatched by first steamer leaving after receipt of order.

For **COAST PORTS**, Waters are packed and placed on board ship at Hongkong prices, and the full amount allowed for Packages and Emphits when received in good condition.

Counterfoil Order Books supplied free on application.

Our Registered Telegraphic Address is "DISPENSARY, HONGKONG." And all signed messages addressed thus will receive prompt attention.

The following is a List of Waters always kept ready in Stock:—

PURE AERATED WATER

SODA WATER

LEMONADE

POTASH WATER

SELTZER WATER

LITHIA WATER

SARSAPARILLA WATER

TONIC WATER

LEMON SQUASH

GINGER ALE

RASPBERRYADE

GINGERADE

No Credit given for Bottles that look dirty or greasy, or that appear to have been used for any other purpose than that of containing Aerated Waters, as such Bottles are never used again by us.

A. S. WATSON & Co., LIMITED,  
51 The Hongkong Dispensary, Hongkong.

## TO SUBSCRIBERS.

SUBSCRIBERS TO "THE HONGKONG

TELEGRAPH" ARE MOST RESPECTFULLY

REMINDED THAT ALL SUBSCRIPTIONS

MUST BE PAID IN ADVANCE.

## DEATH.

At Vienna, on the 11th instant, JOHN ALEXANDER MOSELY, late of Hongkong.

The Hongkong Telegraph.

HONGKONG, THURSDAY, APRIL 13, 1893.

## THE RATEPAYERS.

There is a lull in local politics just now, which portends a storm of typhoon force, which it is best to prepare for, by completely analysing the elements of disturbance. There is, first, at the bottom of the whole trouble, the old crying abuse of an anomalous and irrational system of government, which has gradually asserted itself in all its ugliness more and more for years past; there is the ultimatum of the Unofficials to the Secretary of State, whose reply

should reach Hongkong soon; and there is also a movement already on foot, clumsily started it is true, but well meant and worthy the support of all, for the securing of reform in the government. A number of minor forces, conflicting interests, petty jealousies, individual ambitions, and fads of various kinds are at work, and there is no leader to concentrate in himself the control and support of all the factions, each of which is a head to itself. That is where the ratepayers are weak; they have no head, and if they do not quickly get one, there is little hope for them.

## TELEGRAMS.

## STRIKES.

LONDON, April 13th.  
A settlement has been come to with the strikers at the Chicago Exhibition, and the Hull strike is supposed to be about terminated.

## HOME RULE BILL.

Mr. Michael Davitt supported the bill and declared himself in favour of the retention of Irish Members in the Imperial Parliament.

## LOCAL AND GENERAL.

HARMSTON'S Circus is playing in Singapore at the present time.

THE P. & O. S. N. Co.'s steamer *Thistlet* left Singapore yesterday afternoon, for this port.

THE members of the United Service Lodge propose, we learn, to give a Masonic Ball about the end of the month.

AT the Magistracy to-day Inspector Mann charged 16 ricksha coolies with being in possession of licences issued to others. They were fined \$6 or 21 days each.

THE *Nanshan*, Capt. Blackburn, left for Swatow yesterday on her hundredth voyage. Her present commander brought her out originally and has been with her ever since.

A SPECIAL telegram to the Singapore *Press* dated Malacca 5th inst., says that up to that date 55 cases of cholera had been reported and that 42 of them had terminated fatally.

Mr. and Mrs. Boyd, late of Hongkong, left for Europe yesterday by the *Empress of China*, being accompanied on board by a number of friends who gave them a most cordial send-off.

A SYNDICATE appears likely to get permission to construct a bridge with Madras by rail across the *Adams Bridge*, passing close to the remarkable but almost inaccessible temple in Ramerwaram.

SOME of the wharves of Hongkong sadly want repairing, for what with the losses of saw-plant and liquor-case patches, it is difficult to prevent broken ankles and destructive soot-tearing.

THE V. R. C., having very limited space for to-morrow's musical-arms, and having had but little time to complete the arrangements, cannot provide fitting accommodation for lady spectators.

"Your wife treated you very shabbily, didn't she?" asked a man of his friend who had been ordered to pay his divorced wife alimony. "Yes," was the reply, "but I must make allowances for her, you know."

WE learn that the "Mutual" line steamer *Chinghai* has changed ownership, having been sold a few days since to one of the remarkable shipping firms. It is understood that the ship will be used as a collier after having been thoroughly overhauled.

A JAPANESE restaurant keeper in Wellington Street was ordered this morning by the Magistrate to pay \$5.00 compensation and costs, on account of a Chinese woman having been bitten by his ferocious dog, which has since been destroyed by the police.

FROM an advertisement in the *Manilla papers* it appears that the customs authorities have seized \$15,000 worth of silk on board the *China* and *Manilla* Co.'s steamer *Emerald*, probably on account of some trifling fault in the manifest and the silk is to be sold by auction there.

THE "Charbonnages" *brigitte* factory at Kowloon is now in full working order, turning out patent fuel to contract quality and quantity. Already several steamers have gone away with bunkers full of the product, and we may shortly expect flattering reports of its excellence in practical work.

ARCHDUKE Franz Ferdinand d'Este of Austria arrived at Singapore on the morning of the 6th inst. and a formal visit was paid to his ship the *Kaiserin Elisabeth* by Governor Sir Cecil Smith. Next day H. H. and his suite left for Johore where a hunt for big game had been organized for his amusement.

WE would remind our readers of the grand concert which is to be held at St. Andrew's Hall to-night in aid of the furnishing fund of the Netherpole Hospital. A splendid programme has been drawn up and as the object is a worthy one it is to be hoped that all possible support will be extended towards it. The patronage of the Governor, the General and the Admiral has been promised.

A PAMPHLET entitled "Justice to Naval Officers" has been issued from the office of *Hongkong Press*, 21, Upper Street, to which the attention of members of Parliament is specially directed. It advocates a number of reforms of importance to the naval service, amongst them being the following:—That officers receive additional pay or other consideration for service on unhealthy stations. That the full pay leave after foreign service be increased from the present meagre concession to six weeks per annum, such leave to be right, and to be cumulative. That officers invalid or sent to hospital from papers due to the service or to climate be maintained on full pay until declared either fit or unfit for further service. That ships' commissions do not exceed three years in duration from the time of leaving England to returning. And that commissions be not terminated upon the pay of officers serving abroad.

Editor of *South*.—We have only one rule in this office:—Never publish anything which may cause an advertiser to discontinue advertising. Freckle—But that cut out the most readable bits of news!

Editor.—Certainly, but in Hongkong they want news least of all.

WE learn from a Singapore contemporary that Mr. J. Maitland, formerly manager of the now defunct *Marine Insurance Co.* of Hongkong, is at present in the General Hospital at Singapore undergoing treatment for some spinal injuries received by falling through a hatch-way of the steamer *New Guinea*.

A YEW days ago a young official fool, newly arrived from France, stationed at Fat-fu, in Annam, interfered between two quarrelling natives, and was promptly hit on the head with a bamboo. He ran into his room, brought out a revolver, and shot his assailant three times. The whole native population rose, and he was put in the *cangue*. If they had been Chinese, he would have been torn to bits.

News of the death of Mr. F. A. Fitzjames, a cadet in the Straits Settlements service, which took place at Singapore on the 5th inst., will be learned with regret. The deceased, says the *Press*, was about 26 or 27 years of age and came out to the East in 1889 as an ordinary cadet to learn Chinese, and was sent up to the 6th ton, together with the late Mr. Sills, who died mysteriously there. Mr. Fitzjames returned to the Straits a short time ago, and recently passed his final examination in Chinese, when he was attached to the Chinese Protectorate in Singapore. The cause of death was internal complications attendant on an attack of cholera distichia. Mr. Fitzjames was only married last December.

DOG snatchers are becoming quite a pest in Hongkong. We hear that the police have strict orders—which they religiously carry out—to confiscate all members of the canine family that are found aimlessly wandering about the streets without visible means of support. It is strange but nevertheless true, however, that the honest "bobby" generally gives every decent dog his day, consequently only a few half-starved emaciated Chinese wretches are left to West Point Infantry where a leader pill is carefully administered after three days' confinement. It is again surprising, but equally true, that Tommy Atkins has no similar regard for a decent dog and an equivalent amount of disregard for other people's property, which in one way tempts and in another justifies him in "collaring" any really valuable dog and confining him to barracks until the unfortunate brute has become reconciled to a desolate red coat in place of a kind and respectable black one. One dog that we were once acquainted with will soon be fetched out, but to somebody's advantage; and an example will be made of the dog snatcher.

MANY of our readers (says the *L. & C. Express*) will remember that at the time of the indignities sought to be put on Admiral Lang, which caused his resignation from the Chinese service, Admiral Ting left Hongkong in one of the Armstrong fast cruisers for an investigation round the island of Hainan. It has only recently become known, however, that the *Yangtze*, the vessel in which he proceeded, grounded during the cruise, but that, unlike the procedure of other people, the Admiral did not apparently dare to report it, for fear, we presume, of the consequences. Now it is discovered, years afterwards, that her outer plating was badly pierced, and that ever since she has been going about with the space between her double bottoms full of water. One would have thought that her flotation might have caused some suspicion, but this apparently did not occur to the Chinese mind. It is by no means too strong to say that the Chinese Navy is going to the dogs, as the above is by no means a solitary instance of the care (?) bestowed on their ships. The fact reported above, however, speaks volumes for the construction of the materials used by the Armstrong firm.

THIS is how the *Australian Mining Standard* speaks of the serious depression now existing in those colonies and which almost reads like a chapter of Hongkong history:—"The phrase 'financial misgiving' exactly expresses public feeling at the present moment. Not a colony, save New Zealand, is exempt from the prevailing depression. With instability and uncertainty in public affairs, it is impossible to have solidity in commerce, and this is the fact which is being emphasized in Australia during the existing crisis. No one need say that the bitter experience the colonies have had is that of to-day. We are reaping the whirlwind of mad speculation, both in land and mining, and the storm is trying our strength to the utmost extremity. Where, however, the pinch is being felt most by our various banks and banking institutions. The weaker establishments have pretty well gone to the wall, save one or two, and these are so crippled through the lack of public confidence that their fate is a matter of serious moment. After all, it is not to be wondered at that the banks are finding times hard. Their managers were so much carried away by the speculative influence of the boom that they lent money where it ought never to have been advanced. But in a small community like Australia the bubble cannot last long, and once it was pricked the collapse was complete. The result was that inflated values fell, places to low values, and consequent ruin befel not only land-booming banks and speculators but also the public who placed money at their disposal."

A RECENT telegram to Calcutta paper thus explains the matter of dispute between the Russians and Afghans in the Kuchik Valley. When the frontier was being settled in 1885, Captain Peacock, R.E., and the Russian Engineer Officer carefully mapped out the course of the river and the strip of cultivation along its banks. It was agreed that the Kuchik should form the boundary line from Chilibi Dakhiran to Kharispa Kalan, a distance of about eight miles. In the protocols it was laid down that the Afghans were not to make any new canal or re-open old disused canals on the left bank as the supply of water to Russian territory would thereby be affected. There had formerly been considerable cultivation on the Afghan side of the river, but the fields had been deserted for nine years. Hence there was no hardship inflicted at the time upon the local population.

Within the last two years the Russians have formed an advance cantonment at Shalikh Jaul, on the Kuchik River, some six miles to the north-east of Kharispa. They also brought Cossack families to form a military colony between Shalikh Jaul and the frontier. The Cossacks have been unable to carry on cultivation owing to the short supply of water, and the local authorities declare that the Afghans have reopened the canals on the left bank of the river. This is a question of fact which Colonel Vate has to investigate. It is not a large matter, but it is singular that this dispute as to the borders of Herat Province should have arisen in that small triangle of territory which was allowed to pass into the hands of Russia consequent on her representations insisting that the frontier line proposed by the British Commission was drawn too far to the north. It may be noted Chilibi Dakhiran is only sixty miles north of Herat itself.

THE steamship *Mayana* which sailed hence for Kutchin to-day, will be the first boat on the berth at Hankow for the new season's tea.

TELEGRAPHIC news was received here this morning from Vienna of the death of Mr. J. A. Mosely, late of Messrs. D. Sassoon, Sons and Co., and an old Hongkong identity.

In reference to the paragraph in our issue of Monday last, to the effect that an English merchant of Hongkong had performed the "Vanishing Act," we now learn that he has returned, and had never any intention of running away from his liabilities, which are quite trivial and easily negotiable. All the circumstances having been satisfactorily explained, we have to express our most sincere regret at the misunderstanding, which was certainly not of our originating, but which, now that it is put right, need not leave any permanent sting at all.

THERE is a strong feeling springing up (says a service paper) that we are wrong in contenting ourselves with subsidizing some of the best of our merchant vessels and making perfunctory arrangements when occasion arises. The preparations of the United States Navy Department for the armament of the *New York*, lately purchased from the Italian Line, have been a lesson to us. The *New York* is to be supplied with a battery of two 6-inch breechloaders, one at each bow and quarter, and four on the broadside. Another battery will have twenty 6-inch quick-firing guns in the main and hurricane decks, and eight 1-pounders in the tops. There will be also two submarine guns at the bows, so placed as to discharge projectiles ten feet below the water-line. What have we, it is asked, that could bring to book a ship having the speed of the *New York*, and equipped with such an armament?

VERY severe fighting has recently occurred between the Dutch and native troops in Achene. The *Deli Courant* of the 1st inst. in giving particulars of the fight on the banks of the Tambling river, states that the Dutch forces encountered the enemy at a place called Rantan Pakam where the river was barred by two rows of obstructions under cover of seven forts. The Dutch were cleared away, and the forts stormed, seven of them falling into the hands of the troops, besides a large quantity of powder, rice, salt fish and other supplies. The losses of the enemy are unknown but those of the Dutch came to one killed and nine wounded. The same paper of the 6th inst. says: "The day before yesterday our troops, supported by a landing-division from the Navy, captured a very strong Achene fort close to Tompa Tenga, above Serway, on the bank of the Tambling river. Our losses are: 5 killed, including Lieutenant van der Schreeff, and 35 wounded. Lieutenant Menners was also severely wounded and Lieutenant Engelen slightly. 63 dead Achene were found in the fort. A large quantity of arms captured."

## TROUBLE ON THE "CAPE COLONNA."

At the Harbour Office to-day R. Simpson, second mate of the British steamship *Cape Colonna*, and J. H. Verrall, third mate, were charged by the Master, Hugh Jones Alston, with misconduct on board, on the 6th and 10th inst. Comr. R. Murray Rumsey, Marine Magistrate, presided, and was assisted by Comr. E. J. Fleet, R. N. (*Impressu*), Capt. W. Marchant Smith (*Quand*), Capt. John Spence (*Lighthouse*), and Capt. W. H. Farrand (*Proprietor*). Mr. J. G. Phillips was for the defence of both prisoners. Captain Alston gave evidence to the effect that the second and third mates were both drunk and disorderly on the dates named, and created a great disturbance on board the steamer. They had offended similarly on previous occasions, and had been repeatedly warned. Verrall went ashore in defiance of orders, and returned drunk. Alexander Japp, chief officer, gave evidence in corroboration. At every port there had been trouble on the ship.

Mr. Phillips admitted all that had been said, but asked for clemency, on the ground that the officers had depended on their certificates as officers, and that the families to support, and the captain said he was willing to give the defendants another chance.

The Court adjourned until three o'clock to consider its verdict.

After full deliberation the Court decided to suspend both defendants' certificates for six months.

## THE COOK IN THE ORIENT.

## VI.

## CHUTNEY.

The Hindu would deserve a high place in the citizen of the *bon vivant* if he had invented no other dish than chutney. It is an appetizer as well as a stomachic. Besides being an invaluable adjunct to curries and quornas, it is an admirable sauce and side dish and even a good food in itself. In the broadest use of the term, a chutney is what may be called a sweet-sour mixture of vegetable pulp. No matter how made, it must contain both, saccharine and acid elements. In Western cooking, it finds its analogue in the currant jelly served in England, the cranberry sauce in America, and the royal red sauce German cooks pour over their Sauerbraten.

There is an infinite variety to chutney. All or nearly all may be divided into three classes. The first is the most common and includes the various bottled preparations found in the market. Of these the best are the "Major Grey" chutney of Shalikh Jaul, the "Calcutta" chutney, the mango chutney of Manchester, Manchoche of Bombay, the tomato chutney of Gordon and Dillworth of New York, and the sweet, sour and peppered chutneys of Canton.

Close behind these comes the fiery Bangkok Chutney in which the chili and capsaicin are apparently the chief ingredients. All of these are prepared with the greatest care and deserve the popularity they enjoy. All should be kept well corked or stoppered when not in use. Leaving these exposed to the air injures their flavor and often their wholesomeness.

Canton chutney, called *Soo-Mee* long, approaches the bottled chutneys of India. Made by a first-class concern, it is the best extant. This quality is hard to procure. Most of that in the market is made by thrifty grocers of their unsold fruit, more particularly the over ripe and unripe sorts.

Three kinds are recognized, the "sweet," the "sour," and the "peppered." The sweet is made of plums, red chilies, peaches, mangoes, carambola, lime, sugar and rice starch. The acid variety in addition to these contains a little sage, cloves and nutmeg. It is of a bright golden color and a pleasant fruity odor. The chilies are boiled a very long time in syrup before adding to the other fruits in order to destroy all the piquancy. It preserves its flavor and appetizing qualities none the less. In Chinese, table-liquors the sweet chutney accompanies cold duck, cold mutton and cold beef.

The sour chutney of Canton is made from plums, peaches, chilies, lime, sugar, sage-apples, ginger, lime, lime-juice, and rice starch. The red sugar is the long cooking of the egg-

plant and the fruit. It is of a pale yellow tint with an agreeable sub-acid smell. It is used with boiled fish, live crabs and frogs.

The peppered chutney of Canton is made in almost the same manner as the sweet. The fruits are the same, the quantity of sugar is less and of chilies twice as great. The latter are not boiled in syrup but are parboiled a few minutes in water so as to preserve the pungency unimpaired. In addition, the cook uses small quantities of cinnamon, musk, almond and peach kernel. It is of a pinkish or brownish yellow hue with a strong but pleasing perfume. It is a powerful stomachic and is a great favorite with those possessing a poor digestion. It is a regular side-dish and is also used as a sauce for roast pigs and chickens, both before and after cooking. Its application before roasting gives the peculiar flavor for which Canton pork and pullets are famous.

There are country chutneys which are popular with the poorer classes. One is made chiefly of sweet potato, yam and melon. A little fruit, sugar, brown sugar, and vinegar give it character. A second variety is made from beans, boiled in soy and water and flavored as before with fruits, vegetables and spices.

These are very inexpensive, none costing over 15 cents a catty. They are consumed in immense quantities all over China.

A second class is too greatly neglected now-a-days, and that is freshly cooked chutney. It should be made in the morning of the day it is eaten. The fruits and vegetables which are the best adapted for the purpose are the mango, tamarind, pineapple, ginger, cherry, peach, plum, plum, currant, apple, pear, quince, tomato, guava and nectarine. The juice of the orange, lemon and lime and the rind of the watermelon are almost indispensable, the former especially. In combining these elements caution must be exercised that the finished dish shall not be a paste or jelly. The different ingredients should be more or less distinct. The liquid should be a thick syrup or a half-jelly with a sub-acid flavor. One delicious dish of this class is made by stewing tamarinds with some sugar and lime juice and when they are almost cooked adding slices of dried preserved Chy Loong ginger, the flesh of dried lal-chees and a few preserved gump-wings.

Another recipe which I can heartily recommend is from a lady of Hongkong:—

- 1 cup currant jelly.
- 1 cup water.
- 3 oz. Chy Loong ginger.
- 3 oz. crystallized watermelon rind.
- The meat of a ripe peach.
- 1 teaspoonful of sugar.
- The juice of one lime.

Put the water and jelly in a saucepan and heat until the jelly is dissolved. Then add the rest, remove and cool. This chutney is an excellent accompaniment to game and poultry.

In this, as in other, taste before cooling. If not sour enough add more lime-juice. If it is not neutralized with sugar. Whenever possible, use lime juice as the acid element. Beyond its hygienic value, its flavor is universally liked. Next to it comes our good friend, the lemon, which is always a grateful visitor to the palate. In using vinegar, use if possible the aromatic vinegars, such as Tarragon and shalot; if these are unavailable employ white and red wine vinegars; last comes malt vinegar which can be disguised only by strong flavors. Never under any circumstances insult your stomach with the cheap decoctions of pyroligneous acid with which the chemist is now flooding the markets of the world. If you ever run across any try the pear vinegar which is still obtainable in some parts of England and France. It is made from perry as cider vinegar is from apple juice and carries with it much of the perfume and savor of the luscious fruit. It seems a pity that so noble a table accessory should be so neglected. It was considered a great delicacy by our ancestors, but to-day it is half-forgotten and promises ere long to be extinct.

The best aromatic vinegars in the market are the French. The English and German run even for second place. Better than all are those that you can make yourself at home. All that you require is a fine white or red wine vinegar as the basis and the fresh herbs and leaves with which to impart the characteristic flavor. There are no difficulties in the manufacture whatever. There are many hand-books which give full directions for making every known variety of aromatic vinegars.

Aseries of appetizing dishes are made by stewing meats with chutney, either bottled or home-made. In all cases the meat should be rather lean. In order to obtain the best results, it should be cut into small pieces no larger than the thumb. If raw it should be cooked before adding the chutney. Cold meats treated in this fashion make a very nice entree. Even cold soup-stews yields to the occasion and makes a very wholesome article.

Chinese cooks still further increase the variety by stewing onions and shallots with the meat and Hindu cooks by adding to the meat when stewing a tablespoonful or more of onions fried to a dark yellow or light brown.

Chutney properly treated makes a superior dessert. When employed in this way, first remove all ingredients that are stringy, woody or tough, more especially long chilies and leatherlike mango slices. One mode is to use it to make tutti fruit with an ice or an ice-cream. Another mode is in light puddings. The following is a capital dessert and is a good quarter a half-dozen apples and lay in a deep dish. Cover with a layer of chutney. Cover this with egg and milk for a custard and this in turn with meringue. Bake in a hot oven. This pudding is good hot or cold and is very digestible. It is much better suited to a hot climate than the plum, nut, cabinet and other puddings now in vogue.

From the chef of the famous Hotel Bellevue, we learn that a half-dozen tomatoes, sliced and strained the seeds from the liquor, put meat and liquor in a saucepan, adding 2 teaspoonfuls white sugar, the juice of one lemon or large lime and a good pinch of salt. Add 3 dozen raisins, cleaned and stoned, 3 oz. preserved ginger, the meat of 10 lal-chees, 6 cloves, 1 piece of cinnamon and a dash of red pepper. Let contents come to a simmer adding enough water to keep from burning. Remove as soon as the tomato is nearly cooked.

Bear in mind that in making these combinations, one fruit or vegetable should have the quality of jellying. Otherwise the dish will not be attractive to the eye and palate.

Instead of white sugar, brown sugar, treacle, syrup, Canton syrup or honey can be employed for sweetening. Of all these honey is unquestionably the best and next to it is the Canton syrup which is made in the same manner as the old-fashioned barley-sugar of Scotland. With the suggestions given, it is an easy matter for a housekeeper to make as many chutneys as there are days in the year. They possess the great charm of novelty and variety. The bottled chutneys are few in number; after a time palates upon the same. Serve, if possible, three chutneys at the same time. With a little forethought, you can pick out such materials for each that there will be a handsome contrast in their colors. It is very easy in this way to produce chutneys that are pink, rose, lavender, light and dark green and black, blue, purple, yellow, brown and black. The third class is a very tasty one composed

of fresh chutneys. People with weak stomachs should be a little shy in eating them as a few exert a more or less medicinal influence upon the human system. They are made in whole or chiefly from raw vegetables. Of many recipes, the following may be recommended:

For tomato chutney (from *Viverra*).  
Remove the seeds and wash two or three ripe tomatoes, chop them up with one quarter their bulk of white onion and season the mixture with a little salt; add two green chilies chopped fine and a little bit of celery, also chopped, dust the whole with black pepper and moisten it with a teaspoonful of vinegar, anchovy vinegar for choice.

For coconut chutney (from *Chief of Oriental Hotel, Colombo*).

Grate the meat of one young coconut, about 8 oz. Add 2 oz. minced white onion, 1 oz. minced green chilies, 1 oz. grated red chilies, 1 oz. grated ginger. Moisten with one tablespoonful of tarragon vinegar into which has been put 2 oz. drop of garlic juice, one pinch of cayenne and salt to suit.

A very dainty simple side dish is chutney à la Boldi.

Peel 8 oz. cold boiled potatoes and cut into very small dice. Add 2 oz. chopped white onion, 2 oz. minced green chili, 1 oz. grated red chili, 1 oz. grated green ginger. Season with a salt spoonful each of white sugar, salt and white pepper. Moisten with one tablespoonful of tarragon vinegar and two of cream, sprinkle dish with grated parsley.

Instead of tarragon, woodruff vinegar may be employed with delightful results. This exquisite preparation should be made in May when the herb, woodruff (German, *Waldmeister*) is at its best.

W. E. S. F.

## FATSHAN MISSIONARY HOSPITAL.

The following extracts are taken from the superintendent's report for the year 1892:—

We have pleasure in presenting to the friends and supporters of medical missions in China this twelfth annual report of our work, which we hope will be found satisfactory and encouraging.

The year has not been uneventful. In the summer, the business people of the town combined to close their shops and warehouses as a protest against the arbitrary and exorbitant exactions of the Chinese Custom-house. A riot ensued, in which several persons were killed, and a considerable number wounded, by the native soldiers. The officials of the Custom-house fled, the Mandarins from Canton were refused admission to the town, and for several days the street gates were closed, traffic and business being almost entirely suspended. It was deemed advisable to send the missionary's family to Canton, and to give up for a time the services at our Preaching Hall, but the doors of our hospital were opened every day as usual from dawn to dark, and it speaks well for the influence of our work upon the town that during such a time of riot and excitement no molestation whatever was offered to our institution.

The usual time for visits to native doctors in this part of China is in the early morning, from about 6 to 9 o'clock. The portion of time, every day except Sunday, we devote to the gratuitous healing of the poor. We spend the rest of the day in attending to our in-patients, and in receiving ordinary patients as general medical practitioners.

Our patients have steadily increased since the adoption of our present system of self-support. During this year there have been 8,200 consultations, the total number of different patients, according to the names entered by the European physicians in our hospital register, being 4,685. This is only a fraction of the number of persons who, during the year, have visited our dispensary, and who would have called themselves patients if, as in the busy days of our hospital work here, they could not have gained admission without doing so. Such visitors are as willing to receive from us a pill, a powder, or a pot of ointment as they are a bible or tract, if they may do so without payment, but the responsibility of a small



only serious difficulty in the way of abstinence is weakness of will. Hundreds of patients have been treated for this habit in our wards. In every case we have cut off the supply of opium at once, and we have never found it necessary in the course of our treatment to administer this drug to such patients in any shape or form. Among our opium-smoking patients this year was a young man who smoked about an ounce and half of opium per day. He was not allowed to touch it after he came into our wards. For a time he suffered from restlessness and intestinal irritation, but soon got over these troubles, and a few weeks later, he left the hospital weighing ten pounds heavier than when he came in.

More than half the cases treated in our wards during the year were surgical, and many of them were serious. Benefit, palpable and prompt, has in most of these cases resulted from our treatment, and it is especially satisfactory to record that 174 operations, some of them of a most formidable nature, have been performed during the year in our hospital without a single fatality.

A subsidiary but important branch of our work is the training of medical students. Several of those trained by us are now practicing in neighbouring towns, and one of them is engaged in medical mission work. Another student, who had completed a five years' course of study, left us at the beginning of the year to set up for himself. Our present medical class contains three students, all of whom are members of the Church. Our curriculum embraces the ordinary subjects of medical education, and we try to make our instruction as practical as possible. Anatomy is studied from man and models and from occasional dissection of pigs and dogs. The other subjects are taught in the usual way. We test the proficiency of our students by an annual examination, and when the final one is passed a certificate of proficiency is given. One of these certificates has recently been accepted by a Western University in lieu of two thirds of its ordinary medical course. Our students are required to provide their own food, and to pay to the hospital a small annual fee. After the first few months, they act as permanent clinical clerks and dressers in our wards, and while thus rendering to us most valuable assistance, they acquire a practical knowledge of the treatment of disease which ought to make their services a great blessing to their country.

We are thankful to say that we do not find it any longer necessary to appeal to the generosity of friends for funds to maintain our work. Our income this year, derived from the fees of patients amounts to nearly 2,500 dollars, and, being economical in our arrangements, and exercising personal supervision over our drug-room, this sum has not only been sufficient for the working expenses of the hospital, including the salary of our European House Surgeon, but has left a balance out of which the sum of 200 dollars which has been paid to the Wesleyan Missionary Society, towards the expenses of its aggressive evangelical work in the neighbourhood of Fathian.

#### AT THE BAR.

When the youth is fresh from College, and his head is full of knowledge. Of the many ancient classics, and he's taken his degree. Here doubt has an ambition to achieve a high position. And he's father thinks the mission that will suit him to a T.

Is the Bar.

Is the Bar, to which so many go, alas, without a penny. More than care and strictest living, but a bare subsistence giving. Render rather more than meagre, with a hungry look and eager. And who lunch off bread-and-butter and the simple cup of tea.

Then he either buys or borrows, what will cause him many sorrows. The too solid tomes of Stephen, Story, Blackstone, and of Coke. And with these and many others all his scholarship he smoothes. With his dry and heavy feeding doing little else but "soak."

After doing his probation he proceeds in trepidation. To a stiff examination that 'ere now has plucked a few. Then a week of anxious waiting 'till he's joyously relating. To his fond and happy parents and his cronies that he's "through."

They consider him a treasure, and he takes a little leisure. As he flings aside his Chitty and prepares to have a spree. Just a week or so of "spelling," every thought of books repelling. Till the time when he's admitted (and he's "moved" by a Q.C.)

If his youthful head is level, he will next proceed to devil. For a senior who supplies him with a lot of work to do. And in time all leisure spurning he will find he's slowly learning. How to plead, and fill his notebook with a precedent or two.

Till at practice quite *au fait*, as he thinks, there comes a day. When he's occupying chambers with his name upon the door. And he buys a chair and table, gathering all the books he's able.

With a pen and ink and paper and his carpet on the floor. A belltopper's now *de rigueur*, and the counsel's youthful figure. Berobed, is seen at law, or the first day of the term.

But too few, alas, the chances of evoking envious glances. As he, brief in hand, to Banco goes with steady step and firm.

But he waits in expectation that a friend or a relation. Some attorney most confiding will contribute to his rent. And will cause him some emotion, with a little "Brief on motion."

Just a drop into the ocean of the coin that he has spent. He has no decided bias for Divorce or *Nisi Prius*. Or for Bankruptcy or Equity, but takes 'em as they are.

(What a fool he'd be refusing), and it's really most surprising. That the Probate Court's the nursery of the very junior bar.

And outsiders cannot tell how the little "leave to sell." Or the "Probate" cheers the spirits in a dull, desponding life.

When he's seated at his reading, and his pipe he's ever feeding. Till the atmosphere's so heavy you can cut it with a knife. So he sits and reads and smokes, nor by any chance refuses. With the everlasting solace of the word to banish care.

And each knock he analyses, but they're none of 'em surprises. Only restless friends who enter and still more pollute the air.

Oh, the waiting, sad and weary, in the chambers dark and dreary! Oh, the days of endless "grafting," but without the least returns. While outside all's push and bustle in the city's din and bustle. But it's no use moralizing, by experience he learns.

So he goes through his probation, months and months of weary waiting. But proverbially "long the lane that never has a turn."

With a few small briefs entrusted, ere his mind has a wholly rested. He will find his hopes returning and his soul with ardour burn.

Thus, at length, when near despairing, and his creditors are awaiting. He may form a sort of practice and his friends devoutly bless. And it lightens his misgiving *in re* how to make a living. And he's sometimes led to cherish hopes of ultimate success.

—"SCORPIO" in *Sydney Bulletin*.

How to gain Flesh and Strength.—Take after each meal about a tablespoonful of Scott's Emulsion of Pure Cod Liver Oil with Hypophosphites. It is almost as palatable as milk and easily digested. The rapidity with which delicate children and sickly people suffering from weakness and wasting disease improve and thrive upon this diet is truly marvellous. As a remedy for Consumption and Throat Affections and Bronchitis is unequalled by any other preparation in the world. Any Chemist can supply it. A. S. Watson & Co. (Limited), agents in Hongkong and China.—[Adv.]

#### Today's Advertisements.

UNDER THE DISTINGUISHED PATRONAGE OF  
His Excellency Sir WILLIAM ROBINSON, K.C.M.G.,  
His Excellency the Hon. Sir EDMUND B. FREMANTLE, K.C.B., C.M.G.,  
AND  
His Excellency Major-General DIGBY BARKER, C.B.

GRAND CONCERT  
BY  
PUPILS OF MAESTRO CATTANEO,  
in aid of the furnishing of  
THE NETHERSOLE HOSPITAL.  
(Supplementary to the  
ALICE MEMORIAL HOSPITAL),  
at present in course of erection.

ST. ANDREWS HALL.

POSTPONED

UNTIL

THIS EVENING, the 13th April.

PROGRAMME.

PART I.  
1.—Opening Chorus, Sing Pretty Maiden, Sing! Romanas and Chorus. It was a Knight, Romanas, 'Tis the Harp in the Air, Angelus Chorus—Mantana, by Wallace.  
2.—Aria for Bass, Diana, penman Vada—Les Huguenots, by Meyerbeer.  
3.—Aria for Contralto, Che faro—Orfio and Euridice, by Gluck.  
4.—Piano Solo—Miss Caroline de Souza.  
5.—Grand Aria and Cabaletta for Soprano—La Traviata, by Verdi.  
6.—Romanas for Baritone, On Ballo in Maschera, by Verdi.  
7.—Aria and Allegro for Soprano, I Puritani, by Bellini.  
8.—Ave Maria, for Bass and Chorus, by A. Cattaneo.  
Mrs. J. McCallum, Mrs. MUDIE, and Ladies & Gentlemen Amateurs.  
Mr. KRALL.  
Mrs. A. G. GORDON.  
CAROLINA DE SOUZA.  
Miss E. CARVALHO.  
Mr. C. H. GRACE.  
Mrs. G. S. COXON.  
Mr. C. HOLLIDAY, and Ladies & Gentlemen Amateurs.

PART II.  
1.—Aria for Soprano, and Minicere for Soprano, Tenor, and Chorus—Il Trovatore, by Verdi.  
2.—Aria for Soprano, Roberto il Diavolo, by Meyerbeer.  
3.—Aria for Tenor, Come Gentle Sleep, Ivanhoe, by Sullivan.  
4.—Waltz, from the Pacific, to the Atlantic, for Violin and Piano, by A. Cattaneo & Bolero.  
5.—Habenera & Bolero, for Soprano, by Vradler and Arditi.  
6.—Aria for Tenor, Salvo o Dimora, Faust, by Gounod.  
7.—Grand Aria for Bass, Masetto Secondo, by Rossini.  
8.—Duet for Soprano and Contralto, Stabat Mater, by Rossini.  
Mrs. F. J. EAST.  
Mr. RICHWALDY and Mr. CATTANEO.  
Mrs. F. D. GUKDES.  
Mr. C. LAMBERT.  
Mr. C. HOLLIDAY.  
Mrs. G. S. COXON and Contralto, Stabat Mater, by Rossini.  
Mrs. A. G. GORDON.  
[No Encores.]

Tickets, Two Dollars each, may be had from Mr. BREWER, Messrs. KELLY & WALSH, Messrs. LANE, CRAWFORD & Co., and Messrs. ROBINSON & Co.  
Hongkong, 13th April, 1893. [346]

HONGKONG RIFLE ASSOCIATION.

OWING to the SKY MEETING there will be NO CUP COMPETITION on SATURDAY, the 15th instant. There will be practice for SPOONS at the Interplot Match distances viz., 200, 300 and 600 yards. One Spoon for best Score at 200 yards; and one for the best Net, and one for the Handicap aggregate, at 300 and 600 yards. No one to take more than one Spoon. Time, 2.30 P.M.

ED. ROBINSON, Hon. Secretary.  
Hongkong, 13th April, 1893. [31]

TEN DOLLARS REWARD.

LOST some days ago a little FOX TERRIER BITCH with long tail, no collar, marked black and brown over one eye, and black on other side of head, otherwise she is white. She answers to the name of "DASH." The above reward shall be paid to any person returning her to HALCOMBE, c/o Hongkong Telegraph Office.  
Hongkong, 13th April, 1893. [357]

#### Advertisements.

DOUGLAS STEAMSHIP COMPANY, LIMITED.  
FOR SWATOW, AMOY AND FOCHOW.  
THE Company's Steamship

"HAITAN,"  
Captain Goddard, will be despatched for the above Ports on SUNDAY, the 16th instant, at Daylight.  
For Freight or Passage, apply to DOUGLAS LARRAIK & Co., General Managers.  
Hongkong, 13th April, 1893. [461]

NAVAL AND MILITARY RIFLE MEETING.

THE NAVAL AND MILITARY RIFLE MEETING will take place at KOWLOON RANGES on the 17th, 18th, 19th and 20th April. Firing to commence daily at 9 A.M.

The following Competitions (ALL COMERS) will be entered for on the Ground, at the Committee Tent, and the Competitors squadded at the time of entry.

VANISHING MAN. Open every day during the Meeting from 9 A.M. to 5 P.M.  
MORRIS TUBE. Meeting from 9 A.M. to 5 P.M.  
ALL COMERS, 100 yards, open from 2 P.M. to 5 P.M. on the 17th and 18th.  
ALL COMERS, 200 yards, open from 2 P.M. to 5 P.M. on the 19th and 20th.

The VOLLEY FIRING will take place at 2 P.M. on THURSDAY, the 20th, instead of on the 19th.  
CARBINE "300 YARDS" COMPETITIONS will be on THURSDAY MORNING, 20th inst.

The LADIES' COMPETITION on THURSDAY, the 20th.  
Firing to commence on the Military Range about 3.30.

The Prices will be presented at 5.30 P.M.  
By kind permission of Lieut.-Col. RAVENHILL and the Officers 1st Shropshire Light Infantry the Band will play during the Afternoon of the 20th.

LYNCHON can be obtained daily at the Match shed near the 300 yards Firing Point, Military Range. Price, 75 Cents.  
F. W. ROBINSON, Major, 1st Shropshire L.I., Secretary.  
Hongkong, 13th April, 1893. [450]

IN THE SUPREME COURT OF HONGKONG.  
ORIGINAL JURISDICTION.

IN THE MATTER OF THE YANGTZE INSURANCE ASSOCIATION, LIMITED, AND REDUCED.  
AND  
IN THE MATTER OF THE COMPANIES ORDINANCE 1877 AND 1885.

NOTICE is hereby given that a LIST of the CREDITORS of the above ASSOCIATION on the 1st of October, 1892, can be inspected at any time before the 25th of May, 1893, at the Registered Office of the Company or at the Office of the Solicitors for WOTTON & DEACON, No. 35, Queen's Road, Victoria, Hongkong, on Payment of the Fee prescribed by Ordinance No. 30 of 1886.  
Dated this 13th day of April, 1893.  
WOTTON & DEACON, Solicitors for the Yangtze Insurance Association, Limited, and Reduced.

CANTON.  
TO LET, with Immediate Possession, Two HOUSES, Nos. 4 and 6, KARANITA TERRACE, British Concession, Canton.  
A newly built HOUSE on French Concession, with Bowling Alley and two Tennis Courts. Well furnished, including Billiard Table. Suitable for a Club.  
Apply to BOMANJEE & Co.  
Canton, 13th April, 1893. [458]

FOR SALE.  
THE SCHOONER "MONTIARA,"  
AS SHE NOW LIES IN KOWLOON HAV.  
Length 75 feet.  
Beam 17 feet.  
Depth of hold 17 feet.  
Registered Tonnage 74 tons.  
(Owing to recent alterations the carrying capacity of the *Montiara* has been increased to about 120 tons dead weight.)  
The *Montiara* was built in Singapore, is most solidly constructed of teak throughout, with iron-wood frames, has recently been thoroughly overhauled under experienced European superintendence, and is now in excellent condition. She is a very fast sailer and a most suitable vessel for the Canton kerosene trade, or would make a first-class lighter.  
For Particulars as to Price, &c., apply to R. FRASER SMITH, 6, Podders Hill.  
Hongkong, 17th May, 1892. [30]

FOR SALE.  
THE ENGINES AND BOILER OF THE CHINESE GUNBOAT "CHOP-CHUNG,"  
AS THEY LIE AT ABERDEEN DOCK.

THE Engines of the *Chop-chung* were constructed by Messrs. INGLIS & Co., of Glasgow, and are of the Compound Inverted Cylinder and Actuating Surface Condensing type. Cylinders 20 1/2 and 38 1/2 dia., with a stroke of 26 1/2. The Crank Shaft is 6 1/2 dia. at the Crank pin and 7 1/2 dia. at the Journals. The H.P. Piston Rod is 3 1/2 and the L.P. 3 1/2 dia. The Piston and Connecting Rod bolts are 2 1/2 dia. Air Pump 14 1/2 dia. by 13 stroke, Single Acting Circulating Pump 8 1/2 dia. by 13 stroke, and Double Acting Feed and Bludge Pump (one each) 3 1/2 dia. by 13 stroke.

These Engines have been very little used and are in thoroughly good order.  
The Boiler is of the Horizontal Multitubular type, with three Furnaces and vertical Downcomer. Its dia. is 10 1/2 ft. by 10 ft. long, external measurements; Furnaces, 2 ft. 7 1/2 dia.; Dome, 4 1/2 dia. by 4 1/2 high; Tubes, 1 1/2 dia. in number by 3 1/2 ex dia. It is in fairly good condition, having recently undergone considerable repairs, and would last in active service for over five years.  
The Engines and Boiler can be inspected on application to the Superintendent at Aberdeen Dock.  
For further particulars apply to R. FRASER SMITH, 6, Podders Hill.  
Hongkong, 17th May, 1892. [31]

#### Intimations

CARMICHAEL & Co., LD.  
RAIN COATS & UMBRELLAS.  
BUCKSKIN LEGGINGS.  
PORPOISE-HIDE WATERPROOF BOOTS.  
RACE GLASSES WITH SLING CASES.

CARMICHAEL & Co., LTD.  
18, Praya Central, Hongkong.  
[52]  
W. BREWER.  
QUEEN'S ROAD.

SLAZENGER'S DEMON TENNIS BATS.  
CHAMPION TENNIS BATS.  
ALLIANCE TENNIS BATS.  
WIMBLEDON TENNIS BATS.  
FAVORITE, FALCON, &c.

SPECIAL BLACK GUT BATS. AYRES' REGULATION TENNIS BALLS.  
SLAZENGER & SONS' 1893 BALLS. FAULTLESS UNDERSEWN and other BALLS.  
FOOTBALLS, BOYS' CRICKET SETS. PARLOUR SKITTLES and other Games.

TENNIS BELTS for Ladies and Gentlemen.  
TENNIS SHOES (Renshaw's) both Ladies and Gentlemen.  
GUIDE TO HONGKONG, CANTON and MACAO.  
W. BREWER, UNDER HONGKONG HOTEL. [40]

Hongkong, 7th April, 1893.

Amusements.

THEATRE ROYAL, CITY HALL.  
Under the Distinguished Patronage of His Excellency the Governor Sir WILLIAM ROBINSON, K.C.M.G., Lady ROBINSON, Family and Suite.

TO-MORROW (FRIDAY) and SATURDAY next, April 14th and 15th.  
MR. W. FARMER begs to notify the public of Hongkong that he has engaged the famous IMPERIAL CHING LING FOO TROUPE OF WONDER WORKERS of Peking, who will give two performances as above.

Full particulars and programme in TO-MORROW'S issue.  
Prices:—\$2 and \$1.  
Box Plan now open at Messrs. KELLY & WALSH, LD.  
N.B.—A performance never before witnessed by Europeans.  
Hongkong, 11th April, 1893. [448]

Notices of Firms.

NOTICE.  
We have Authorized Mr. FRITZ AUGUST MEYER to sign our Firm per Procuration from this date.  
JULIUS MANNICH & Co.  
Takow—Taiwanfoo, 1st April, 1893. [451]

A. E. SKEELS & Co.,  
Telegraphic Address "SOBRINOS" Hongkong, (A.B.C. Code 4th Edition.)

AUCTIONEERS, VALUERS & GENERAL MERCHANTS.  
No. 17, PRAYA CENTRAL.  
Under Messrs. Douglas Larraik & Co.'s Offices.

MR. SKEELS & Co. undertake Sales Privately, or by Auction, of any class of Goods or Property. Prompt Settlements Guaranteed. Immediate Cash advances on Goods for Auction.  
Cargoes received for Storage, Insurances effected.  
Hongkong, 4th April, 1893. [170]

Auctions.

PUBLIC AUCTION.  
THE Undersigned have been favoured with Instructions to Sell by PUBLIC AUCTION, at No. 5, CAMERON VILLAS, MOUNT KELLY, THE PEAK, ON MONDAY next, April 17th, 1893, AT 2.45 P.M. SHARP, THE WHOLE OF THE VALUABLE HOUSEHOLD FURNITURE AND EFFECTS, comprising:—

DRAWING-ROOM SUITE, Handsomely CARVED BLACKWOOD TABLES, STANDS and BRACKETS, OVERMANTLES with BEVELED GLASS, MARBLE-TOP TABLES, CLOISONNE and other VASES.  
ONE Very Fine Toned COTTAGE PIANO, by Collard & Collard, in splendid order, EXTENSION DINING TABLE, DINNERS WAGON, ONE Complete FRENCH PORCELAIN DINNER SERVICE, Very Choice, ONE BREAKFAST and TEA SERVICE in MATCH GLASS and ELECTRO-PLATED WARE, BEDSTEADS & BEDDING, CHILD'S COT, BASSINETTE, WARDROBES, LADY'S DRESSING TABLE with SWING GLASS, MARBLE-TOP WASHSTAND, SEWING MACHINE on STAND, by Frisier and Roseman, in good order.

WRITING DESK, CARPETS, FINE LACE CURTAINS, CORNICES, POLES & RINGS, ONE LADY'S MOUNTAIN CHAIR, ONE GENTLEMAN'S JUBA FILTER, ICE SAFE, SCALES, and WEIGHTS, LAMPS, HALL CLOCK, &c., &c.  
On view on Saturday next, 12 to 6, and Monday, A.M.  
Catalogues of the Auctioneers.  
A. E. SKEELS & Co., 17, Praya Central.  
Hongkong, 11th April, 1893. [445]

SIEN TING, SURGEON DENTIST, No. 10, PAGULUAR STREET, TERMS VERY MODERATE, Consultation free.  
Hongkong, 9th September, 1892. [576]

THE HONGKONG LAND INVESTMENT & AGENCY Co., Ltd.  
Hongkong, 12th April, 1893. [316]

TO LET.  
THE FIRST and SECOND FLOOR of No. 2, Wyndham Street.  
Apply to THE GERMAN CONSULATE.  
Hongkong, 7th April, 1893. [429]

TO LET.  
A DETACHED 8 Roomed HOUSE on Robinson Road with Garden.  
Hongkong, 7th April, 1893. A. B. [430]

DENTISTRY.  
FIRST CLASS WORKMANSHIP MODERATE FEES.  
M. WONG TAI-FONG, Surgeon Dentist, (Formerly attached to Dr. ROBINSON, assistant to Dr. ROBINSON), HAS REMOVED TO THE BANK BUILDINGS, QUEEN'S ROAD, (Opposite Hongkong Hotel), CONSULTATION FREE.  
Hongkong, 27th July, 1891. [84]

THE STAG HOTEL, QUEEN'S ROAD CENTRAL. THE HOTEL OF THE EAST FOR WEST-ENDERS.  
BEST LIQUORS procurable in the Market, good ACCOMMODATION and CIVILITY. Come and see how we have transformed the old "STAG."  
WILLIAM WATERS, Proprietor.  
Hongkong, 17th March, 1893. [352]

THE WESTERN HOTEL, QUEEN'S ROAD WEST. OLD "BEN" PRESIDES.  
A QUIET and COMFORTABLE HOME FOR MEN OF THE MERCANTILE MARINE. The very best LIQUORS and ACCOMMODATION.  
They come as Strangers but leave as Friends.  
BEN. FRANKLIN TAYLOR, Proprietor.  
Hongkong, 28th March, 1893. [389]

TAKARADZUKA HOTEL.  
ONE HOUR AND A HALF FROM KOBE, via NISHINOMIYA.  
EXCELLENT CUISINE AND CELLAR. LOVELY SCENERY AND COOL NIGHTS.  
THE IRON MINERAL BATHS and WATERS are highly recommended by the Medical Faculty for Gout, Rheumatism, Chlorosis, Eczema and other affections. For terms and particulars, apply to Miss A. HUGHES, Manageress.  
[19]

WINDSOR HOTEL, (In Connaught Buildings), QUEEN'S ROAD, HONGKONG.  
THE Private Hotel heretofore carried on in WINDSOR HOUSE has now been removed to CONNAUGHT HOUSE. Cuisine under European management. Each Bed-room has its own Bath-room. Hot and Cold water. Passenger Elevator to all Floors. Charges from \$2 per day upwards. Special Rates for Families or Permanent Boarders. Offices and Rooms let Unfurnished, and Rooms with or without Board, by day or month. Apply at the Office, No. 37, 3rd Floor, Hongkong, 23rd April, 1893. [125]

PEAK HOTEL.  
OPEN ALL THE YEAR ROUND.  
THIS commodious and well appointed HOTEL, situated at a height of 1,200 feet above sea-level, having been Leased by the Proprietors of the "VICTORIA HOTEL," is NOW OPEN and will be run in conjunction with their HOTEL in Queen's Road, thus enabling them to offer special inducements to Visitors and Residents.  
SUMMER RATES.  
One person, per day, \$4.00  
One person, per week, 25.00  
One person, one month, 70 to 80.00  
Married couple (occupying one room) per day, 7.00  
Married couple (occupying one room) per week, 45.00  
Married couple (occupying one room) per month, 120.00  
For full particulars apply to VICTORIA HOTEL.  
Hongkong, 11th April, 1893. [121]

BAY VIEW HOTEL.  
MR. OSBORNE begs to remind the Public that every possible arrangement has been made for the comfort and convenience of Visitors to this popular Summer Resort. "BAY VIEW" occupies the best situation on the Sha-ki-wan Road, commands an excellent view of the Harbour, and is always open to the cool breezes from the Southwest. Steam-launches can at any time come alongside the jetty adjoining the spacious lawn.  
The Cuisine is unrivalled in Hongkong, and only the best Brands of Wines, Spirits, Cigars, etc., are kept in stock. Private Dinners or Tiffin prepared in First-class style on the shortest notice, and Meals can be served at all hours.  
Hongkong, 2nd May, 1892. [480]

THE BOA VISTA HOTEL, BISHOP'S BAY, MACAO.  
THIS HOTEL is situated on the sea shore in one of the best and healthiest parts of Macao, and commands an admirable view facing the South. Its accommodation is unsurpassed in the Far East.  
Every comfort is provided for Visitors, with excellent Cuisine, and Wines, Spirits and Malt Liquors of the best brands.  
Hot, Cold, Showers and Sea Water Baths. Large and well ventilated Dining, Billiard and Reading Rooms, and a well supplied Bar.  
A small Dairy is attached to the premises.  
MRS. MARIA B. DOS REMEDIOS, Proprietress.  
[79]

THE SHAMEN HOTEL, BRITISH CONCESSION, CANTON.  
THIS FIRST CLASS HOTEL, admirably situated within a few minutes walk of the River Steamer Wharves, is now open to receive Visitors.  
The Bed-rooms are cool, airy and comfortably furnished, and the spacious Dining Room, Sitting Rooms, and accommodation generally will be found equal to the best Hotels in the Far East.  
The Table D'Hôte is supplied with every luxury in season, and the cuisine is in expert hands.  
Wines, Spirits, Malt Liquors, etc., of the best quality only.  
A WELL APPOINTED BILLIARD-ROOM.  
A. F. DO ROZARIO, Manager.  
Hongkong, 1st September, 1892. [127]

HAUENSTEIN'S HOTEL, AMOY.  
THIS First-class FAMILY HOTEL is situated on the beach at KULANGSOO and has First-class Accommodation for Visitors. An EXCELLENT TABLE is kept, and WINES, SPIRITS, and MALT LIQUORS of the very best quality.  
Terms Moderate.  
R. HELLWIG, Proprietor.  
Amoy, 1st September, 1892. [123]



## The Share Market.

| LATEST QUOTATIONS  |  |
|--|--|
| Hongkong and Shanghai Bank—110 per cent. prem. sales.                          |  |
| The National Bank of China, Ltd.—on 2.10. paid up, 35 per cent. dis. sellers.  |  |
| The National Bank of China, Ltd.—Founders' shares, 130 per share, sellers.     |  |
| The Bank of China, Japan & the Straits, Ltd.—41, sales.                        |  |
| The Bank of China, Japan & the Straits, Ltd.—Founders' shares, 130, buyers.    |  |
| Chinese Imperial Loan of 1884—B—2 per cent. premium, buyers.                   |  |
| Chinese Imperial Loan of 1886—C—2 per cent. premium, buyers.                   |  |
| Chinese Imperial Loan of 1886—E—14 per cent. premium, buyers.                  |  |
| Union Insurance Society of Canton—\$82 per share, sellers.                     |  |
| China Traders' Insurance Company—\$54 per share, sellers.                      |  |
| Nous China Insurance—Tls. 115 per share, buyers.                               |  |
| Canton Insurance Company, Limited—\$104 per share, sales and buyers.           |  |
| Yangtze Insurance Association—\$100, sellers.                                  |  |
| On Tai Insurance Company, Limited—Tls. 150 per share.                          |  |
| Hongkong Fire Insurance Company—\$225 per share, sellers.                      |  |
| China Fire Insurance Company—\$84 per share, sellers.                          |  |
| Hongkong, Canton, and Macao Steamboat Co.—\$29 per share, buyers.              |  |
| China and Manila Steam Ship Company—18 per share, sellers.                     |  |
| Indo-China Steam Navigation Company, Limited—42 per cent. discount, buyers.    |  |
| Douglas Steamship Company—\$36 per share, sales and buyers.                    |  |
| The Steam Launch Co., Limited—nominal.   |  |
| Hongkong and Whampoa Dock Company—70 per cent. premium, sellers.               |  |
| Geo. Fenwick & Co., Limited—\$151 per share, buyers.                           |  |
| Hongkong Hotel Company—\$20, per share, sellers.                               |  |
| Hongkong Hotel Co.'s 5th per cent. Debentures—\$501.                           |  |
| The Austin Arms Hotel and Building Company, Limited—\$4 per share, sellers.    |  |
| The Shamoon Hotel Co., Limited—\$3 per share.                                  |  |
| Punjab Mining Co.—\$71 per share, sales and buyers.                            |  |
| The Raub Gold Mining Co., Limited—\$140 per share, sales.                      |  |
| New Irons Mining Co., Limited—nothing per share, nominal.                      |  |
| The Balmoral Gold Mining Co., Limited—20 cents, per share, sales and buyers.   |  |
| Société Française des Charbonnages du Tonkin—\$30 per share, sellers.          |  |
| The Jelaba Mining and Trading Co., Limited—\$51 per share, buyers.             |  |
| The Selama Tin Mining Co., Limited—4 cents per share, sellers.                 |  |
| London and Pacific Petroleum Co., Ltd.—n/a, nominal.                           |  |
| China Sugar Refining Company, Limited—\$147 per share, sellers.                |  |
| Lusson Sugar Refining Company, Limited—\$30, nominal.                          |  |
| A. S. Watson & Co., Limited—\$148 per share, sales and buyers.                 |  |
| Dakin, Crutchfield & Co., Limited—\$2 per share, buyers.                       |  |
| Hongkong Dairy Farm Co., Limited—\$435 per share, sales and buyers.            |  |
| The Kowloon Land Investment Co., Limited—\$71 per share, buyers.               |  |
| The Hongkong Land Investment Co., Limited—\$14 per share, sellers.             |  |
| The West Point Building Co., Limited—\$23 1/2 per share, sellers.              |  |
| H. G. Brown & Co., Limited—\$8 per share, sales and buyers.                    |  |
| Hongkong and Kowloon Wharf and Godown Company—\$42 per share, sellers.         |  |
| Hongkong Rope Manufacturing Company, Limited—\$99 per share, ex div., sellers. |  |
| Hongkong Gas Company—\$100 per share, sales and buyers.                        |  |
| Hongkong Ice Company—\$69 per share, sales and buyers.                         |  |
| Hongkong and China Bakery Company, Limited—\$65 per share, sellers.            |  |
| The Hongkong Brick and Cement Co., Limited—\$2 per share, sellers.             |  |
| The Green Island Cement Co.—\$2 per share, sellers.                            |  |
| The Hongkong Electric Light Co., Limited—\$31 per share, sales and buyers.     |  |
| The Hongkong Steam Laundry Co., Limited—\$25 per share, nominal.               |  |
| The Hongkong High-Level Tramway Co., Limited—\$65 per share, buyers.           |  |

| EXCHANGES                                       |  |
|---|--|
| On LONDON—Bank, T. T. .... 2/8 1/2              |  |
| Bank Bills, on demand ..... 2/8 1/2             |  |
| Bank Bills, at 4 months' sight ..... 2/8 1/2    |  |
| Credits at 4 months' sight ..... 2/8 1/2        |  |
| Documentary Bills, at 4 months' sight ..... 2/9 |  |
| On PARIS—                                       |  |
| Bank Bills, on demand ..... 3/37                |  |
| Credits, at 4 months' sight ..... 3/45          |  |
| On INDIA—                                       |  |
| T. T. .... 220 1/2                              |  |
| On DEMAND—                                      |  |
| Bank Bills, on demand ..... 71 1/2              |  |
| Private, 30 days' sight ..... 72 1/2            |  |

## VISITORS AT THE HONGKONG HOTEL.

|                        |                         |
|------------------------|-------------------------|
| Major Badgley.         | Misses Hayes (3).       |
| Colonel J. C. Hill.    | Mr. G. J. Jameson.      |
| Mr. W. R. Bates.       | Mr. A. Khan.            |
| Mr. and Mrs. Bates.    | Mr. A. W. Khan.         |
| Dr. E. Beddoe.         | Mr. G. W. King.         |
| Miss Caird and maid.   | Mr. A. L. Laid.         |
| Captain Colville.      | Captain Moore, R.N.     |
| Miss Comly.            | Mr. G. Nagasaki.        |
| Mr. S. Dickinson.      | Mr. J. H. Nelson.       |
| Mr. W. Dickinson.      | Mr. J. O'Malley, A.S.C. |
| Miss Dickinson.        | Mr. and Mrs. Paul.      |
| Mr. and Mrs. A. Dunn.  | Mr. C. Popoff.          |
| Mouvie Faraki.         | Mr. W. Powell.          |
| Sir Faraki.            | Mr. F. J. Preston.      |
| Capt. and Mrs. Fawkes. | Mr. F. J. Shean.        |
| and maid.              | Mr. M. S. Smith.        |
| Mr. W. G. Gellibrand.  | Mr. V. To.              |
| Miss Gellibrand.       | Capt. and Mrs. Tallman. |
| Hon. and Mrs. Goodman. | Mr. and Mrs. Warren.    |
| Mr. Wm. Graham.        | Colonel Gulligan.       |
| Colonel Gulligan.      | Mr. and Mrs. Williams.  |
| Mr. and Mrs. Haines.   | Mr. and Mrs. Williams.  |

## VISITORS AND RESIDENTS AT THE PEAK HOTEL.

|                      |                    |
|----------------------|--------------------|
| Mr. Adamson.         | Mr. Nicol.         |
| Mr. F. East.         | Miss Phillips.     |
| Mr. W. H. Gastall.   | Mr. A. E. Shean.   |
| Mr. Thos. Howard.    | Mr. Sparrow.       |
| Mr. V. Kofod.        | Mr. Stephens.      |
| Mr. W. H. R. Loxley. | Captain Moore.     |
| Mr. Medhurst.        | Mr. G. L. T. T. T. |
| Mr. Mounsey.         |                    |

## WINDSOR HOTEL.

|                            |                           |
|----------------------------|---------------------------|
| Mrs. D. Bander.            | Mr. F. Otton.             |
| Mr. J. F. Boulton.         | Mr. F. J. Richardson.     |
| Mr. N. P. Brown.           | Mr. Rodwell and children. |
| Major and Mrs. Chapman.    | Mr. Rodwell and children. |
| Capt. F. E. Compton.       | Mr. F. Shelton.           |
| Mrs. Compton, child & son. | Mr. John Smith.           |
| Mr. E. H. Derrick.         | Mr. A. S. Simmond.        |
| Mr. G. Engel.              | Mr. E. Smedley.           |
| Vice-Consul F. Gavan.      | Mr. John Smedley.         |
| Mr. L. Talbot.             | Mr. L. Talbot.            |
| Mr. J. R. Joyce.           | Mr. A. M. Thomas.         |
| Mr. J. Krodner.            | Captain A. Tillett.       |
| Mr. W. G. Lewis.           | Mr. A. Trant.             |
| Capt. and Mrs. Morris.     | Mr. L. G. Tufnell.        |
| Mr. A. Meurant.            | R.N.                      |
| Hon. N. G. Mitchell.       | Mrs. Tufnell.             |
| Innes.                     | Mr. and Mrs. C. Walling.  |
| Mrs. Mitchell-Jones.       | Mr. C. J. Wilson.         |
| Mr. P. Oustlin.            |                           |

## MAILS EXPECTED.

THE FRENCH MAIL.  
The Messageries Maritimes Co's steamer *Malbourn*, with the next French mail, left Singapore on the 12th inst. at 9 a.m., and may be expected here on the 19th.

THE AMERICAN MAIL.  
The P. M. S. S. Co's steamer *City of Rio de Janeiro*, with mail, &c., from San Francisco, left Yokohama on the 12th inst., and may be expected here on the 19th.

THE AUSTRALIAN MAIL.  
The O. & S. S. Co's steamer *Galle*, with mail, &c., left San Francisco for this port via Honolulu and Yokohama on the 12th inst.

NORTHERN PACIFIC MAIL.  
The Northern Pacific Steamship Co's steamer *Tacoma*, left Victoria on the 26th inst. for Japan and Hongkong.

THE CANADIAN MAIL.  
The Canadian Pacific Railway Co's steamer *Empress of India*, left Vancouver on the 3rd inst. for Yokohama, Kobe, Nagasaki, and Shanghai.

THE INDIAN MAIL.  
The Indo-China Co's steamer *Kulung*, from Calcutta, left Singapore on the 12th inst., and is due here on the 17th.

## STEAMERS EXPECTED.

The Ocean Steamship Co's steamer *Titan*, left Singapore on the 2nd inst., and is due here on the 13th.

The P. & O. S. N. Co's steamer *Formosa*, from Bombay, left Singapore on the 9th inst., and is expected here on the 15th.

The P. & O. S. N. Co's steamer *Tibet*, from Bombay, left Singapore on the 24th inst., and is expected here about the 19th.

The P. & O. S. N. Co's steamer *Shanghai*, left London for this port on the 11th inst.

## Shipping.

## ARRIVALS.

GLENOGLE, British steamer, 2,500, Wm. E. Duke, 12th April—Amoy 12th April, Ballast—Jardine, Matheson & Co.

TEXTON, British steamer, 1,340, J. Fenler, 12th April—Singapore 8th April, General—Dedwell, Carill & Co.

ALWING, German steamer, 400, C. Petersen, 12th April—Pakhoi 9th April, and Hothow 11th, General—Wielor & Co.

NINOPO, German steamer, 771, Th. Lehmann, 13th April—Canton 13th April, General—Slemensen & Co.

DORIS, German steamer, 771, Raten, 13th April—Newchwang 9th April, and Cheloo 6th, Beane—Wielor & Co.

OLDENBURG, German steamer, 3,405, H. Gathe, 13th April—Bremen 12th March, and Singapore 8th April, Mails and General—Melchers & Co.

BEHALDER, British steamer, 1,285, C. K. McIntosh, R.N.R., 13th April—Singapore 9th April, Rice and Paddy—Gibb, Livingston & Co.

MEMNON, British steamer, 826, Bruch, 13th April—Sandakan 8th April, Timber, Rattans and General—Butterfield & Swire.

Clearances at the Harbour Office.  
Sungliang, British steamer, for Amoy &c.  
Benuwa, British steamer, for Kobe, &c.  
Tuller, German steamer, for Swatow.  
Fokien, British steamer, for Swatow.  
Amoy, German steamer, for Bangkok.  
Moyana, British steamer, for Nagsaki.  
Bendford, British steamer, for Saigon.  
Alwin, German steamer, for Yokoh.  
Canton, British steamer, for Swatow, &c.

DEPARTURES.  
April 12, *Windsor*, British gunboat, for a cruise.  
April 12, *Tweed*, British gunboat, for a cruise.  
April 13, *Cornwall*, German str., for Hothow.  
April 13, *Yuenyang*, British steamer, for Amoy.  
April 14, *Maria Valente*, Austrian steamer, for Shanghai.

April 14, *Malwa*, British str., for Singapore, &c.  
April 15, *Fokien*, British str., for Swatow, &c.  
April 15, *Bendford*, British str., for Saigon.  
April 15, *Benuwa*, British str., for Kobe, &c.  
April 15, *Moyana*, British str., for Nagsaki.  
April 15, *Canton*, British str., for Swatow, &c.

PASSENGERS—ARRIVED.  
Per *Oldenburg*, str., from Bremen, &c., 12th inst. Count and Mrs. von Stekendorff, General C. Beck, Mr. and Mrs. Theodor, Mr. and Mrs. Fager, Miss Fager, Messrs. Campbell and family, Dattin and family, Latte, Lattin, Milaan, Schiffer, and 193 Chinese.  
Per *Glenog*, str., from Amoy for Hongkong—Mr. Hunter, and 63 Chinese. For Singapore—142 Chinese.  
Per *Doris*, str., from Newchwang, &c.—1 Chinese.  
Per *Texas*, str., from Saigon—20 Chinese.  
Per *Malbourn*, str., from Sandakan—90 Chinese and 1 Japanese.  
Per *Behalder*, str., from Saigon—20 Chinese.

DEPARTED.  
Per *Empress of China*, str., for Shanghai—Mrs. Ming and maid, Messrs. Gaudin, W. Powell, and S. Gaudin. For Nagsaki—Mr. and Mrs. E. Sharp. For Kobe—Sergeant Major Nicholson, Rev. M. C. Sande, and Mr. H. E. Baul. For Yokohama—Mrs. Baldwin, Misses Baldwin, Mr. and Mrs. F. A. C. Evans. For Saigon—Mr. and Mrs. Kibrecht, Miss Kibrecht, and Mr. H. Dole. For Yokohama—Mrs. Chaw and children, Mrs. Chaw and Mrs. Lee. For San Francisco—Mrs. and Miss Barlowe, Mrs. Waller, Messrs. Percy Chaw and M. Dunlop. For Chicago—Mr. and Mrs. Catlin. For London, Mr. and Mrs. J. W. Boyd. General and Mrs. Callhorpe, Misses Callhorpe (3), Mr. and Mrs. Sym, Mr. and Mrs. A. W. Stodden, Justice Tottenham, Mrs. and Mr. Tottenham, Captain and Mrs. T. S. Bury, Mrs. Long, Miss Fane, Miss Gellibrand, Surgeon Major Waddell, Dr. Pedenley, Colonel Ramaden, Messrs. G. W. Burston, M. C. Mehta, C. Roberts, F. Gellibrand, F. Robinson, Ormiston, Black, F. W. Dunn, A. E. Silk, N. Buxton, W. H. O'Rourke, K. Hedges, J. A. Spence, H. V. Massfield, Parsons, Jas. Stanes, Jno. Wark, W. M. Lowe, W. M. Guthrie, Hearn, and Gullie. For Pailly—Mr. and Mrs. Martindale.

Per *Malwa* str., from Hongkong for Singapore—Mr. King, Mr. and Mrs. J. and Mrs. H. C. Cowdell, child and servant. For London—Mr. and Mrs. Urquhart and 3 children, Miss Pollock and maid, Miss Thompson, Messrs. James Gilchrist, Messrs. G. A. Vannorich, Jr. and Robert Ramsay. From Shanghai for Singapore—Mr. and Mrs. J. E. Harris and 10 infants, Messrs. A. Donald and A. Sinclair. For Brindisi—Messrs. Y. and B. Yoshikawa. From Yokohama for Colombo—Miss Brown. For Bombay—Lieut. Bowker. For London—Miss Caird and maid.

REPORTS.  
The British steamship *Bendalder* reports that she left Saigon on the 9th inst. Had light winds and fine weather throughout.

The German str. *Oldenburg* reports that she left Bremen on the 1st inst. and arrived at Singapore on the 8th inst. Had fine weather.

The British steamship *Glenog* reports that she left Amoy on the 10th inst. Had light south-westerly air with smooth sea and passing log tanks to the Lamocks; temps. had easy atmosphere.

The British steamship *Memnon* reports that she left Sandakan on the 8th inst. Had fresh northerly and north-east winds with head sea until lat. 11.30 north and long. 119.56 east. From that position light northerly air and calms with smooth water.

## Post Office.

## A MAIL WILL CLOSE.

For Swatow and Hongkong—Per *Devonport* tomorrow, the 14th inst., at 9.30 A.M.

For Bangkok—Per *Amoy* tomorrow, the 14th inst., at 9.30 A.M.

For Swatow and Hongkong—Per *Texas* tomorrow, the 14th inst., at 9.30 A.M.

For Singapore and New York—Per *Malbourn* tomorrow, the 14th inst., at 11.30 A.M.

For Hongkong—Per *Halpang* tomorrow, the 14th inst., at 9.30 P.M.

For Shanghai—Per *Ningbo* tomorrow, the 14th inst., at 9.30 P.M.

For Saigon—Per *Rio* tomorrow, the 14th inst., at 4.30 P.M.

For Nagsaki, Kobe, and Yokohama—Per *Yuenyang* tomorrow, the 14th inst., at 5 P.M.

For Calcutta and Aden—Per *Lightning* on Saturday, the 15th inst., at 2.30 P.M.

For Singapore—Per *Bantam* on Monday, the 17th inst., at 4 P.M.

For Nagsaki, Kobe, Yokohama, and San Francisco—Per *Oceanic* on Tuesday, the 18th inst., at 9.30 P.M.

## SHIPPING IN HONGKONG.

## STEAMERS.

AMOI, German steamer, 663, W. Waldf, 8th April—Bangkok 31st March, General—Ed. Schellhaus & Co.

BANTAM, Dutch steamer, 1,500, C. J. van de Bergh, 9th April—Bangkok and April, Rice and Paddy—Lauis & Wegner.

BERKLEY, British steamer, 1,481, J. H. Clark, 12th April—Singapore 8th April, Rice—Gibb, Livingston & Co.

CAPE COLONIA, British steamer, 1,967, H. J. Alston, 4th April—Batsum 25th Feb., and Singapore 28th March, Petroleum—Jardine, Matheson & Co.

MACCUTY, British steamer, 1,883, F. Porter, 12th April—Shanghai 9th April, General—Dedwell, Carill & Co.

COSMOPOLIT, German steamer, 551, W. T. Schaefer, 10th April—Hothow 9th April, General—Wielor & Co.

DEVONPORT, British str., 1,057, Geo. Anderson, 9th April—Bangkok 31st March, and Koh-chang 3rd April, Rice and General—Yuen Fat Hong.

EMERALDA, British steamer, 966, G. A. Taylor, 11th April—Manila 8th April, General—Shewan & Co.

FAME, British steamer, 1,177, Captain McIsaac, 11th April—General—Jardine, Matheson & Co.

HADRON, French steamer, 874, H. Gallati, 11th April—Halpang 8th April, General—Messageries Maritimes.

HONGAY, British steamer, 1,166, James Young, 9th April—Samarang 31st March, General—Jardine, Matheson & Co.

LIGHTNING, British steamer, 1,142, J. G. Spence, 8th April—Calcutta 22nd March, and Singapore 2nd April, Opium and General—D. Sassoon, Sons & Co.

LOO SOK, British steamer, 1,020, A. Benham, 11th April—Bangkok 31st April, General and Rice—Yuen Fat Hong.

NUNBERG, German steamer, 1,307, B. Blanke, 11th April—Yokohama 24th March, Kobe 27th, and Nagsaki 29th, Mails and General—Melchers & Co.

OCEANIC, British steamer, W. M. Smith, R.N.R., 11th April—San Francisco 14th March, and Yokohama and April, Mails and General—O. & D. S. S. Co.

PRIDONTE, British steamer, 1,387, W. H. Farand, 14th March—Salgon 9th March, Rice and Paddy—Arnold, Karberg & Co.

ROMULUS, Spanish steamer, 1,317, G. Mendiguen, 4th April—Manila 30th March, General—Shewan & Co.

RIO, German steamer, 1,109, C. H. Davidson, 11th April—Salgon 6th April, Rice—Wielor & Co.

SURKUND, British steamer, 994, C. E. N. Dodd, 10th April—Manila 7th April, General—Butterfield & Swire.

TALKE, German steamer, 825, Calender, 9th April—Bangkok 1st April, Rice—Meyer & Co.

THALKE, British str., 800, Hodgins, 11th April—Taiwan 6th April, Amoy 7th, and Swatow 11th, General—D. Lapid & Co.

VICTORIA, British steamer, 1,876, F. H. Seymour, 10th April—Yokohama 1st April, Mails and General—P. & O. S. N. Co.

## RAILWAY NEWS.

RANDWATER, British passenger steamer, 1,775, J. G. Jones, 11th Feb.—New York 14th October, Kowloon Oil—Captain.

CLYDE, British ship, 1,707, C. Owen, 10th March—New York 14th Oct., General—Jardine, Matheson & Co.

COLIMA, American bark, C. M. Noyes, 7th Feb.—Portland 20th Nov., and Honolulu 29th Dec., Timber and Spars—Captain.

D. BARTOLA, American bark, 60, C. E. Biehart, 11th April—Yon (Caroline Islands) March 17th, Beach-wood and Coconut—Captain.

GEORGETTA, American bark, 436, Kester, 25th Dec.—Bangkok 14th Feb., General—Wielor & Co.

HELO, German bark, 415, H. Hasbagen, 11th April—New York 29th Oct., Petroleum—Reuter, Brockman & Co.

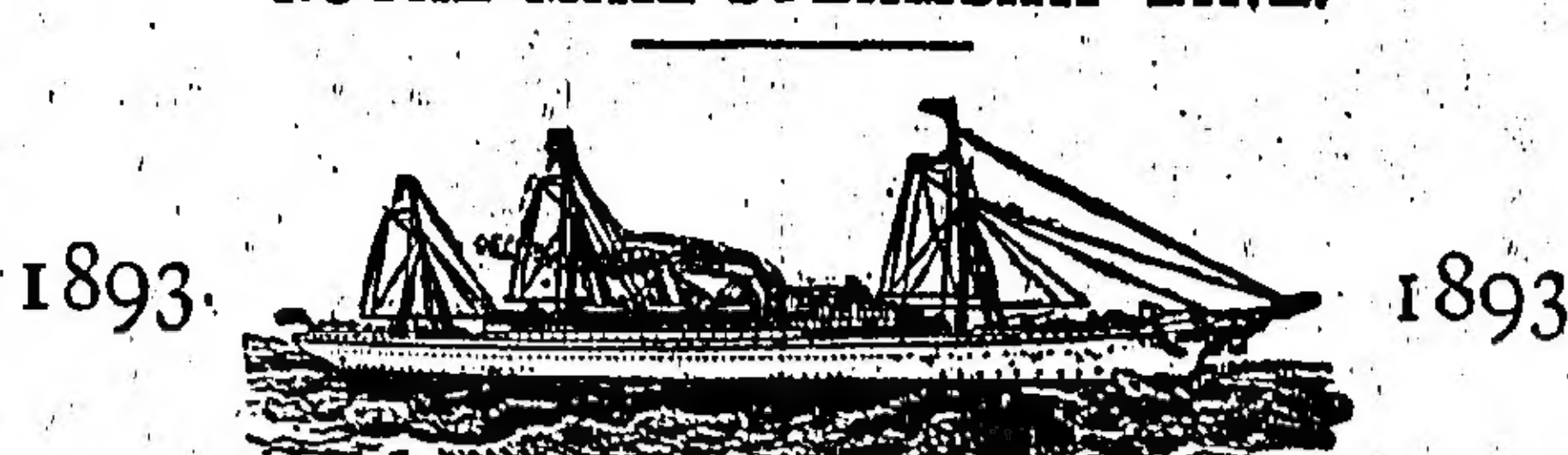
JOSEPHUS, American ship, 1,840, T. Rogers, 1st April—New York 15th Nov., Oil—Reuter, Brockman & Co.

PAPA, German bark, 415, T. W. Thell, 11th March—Canton 17th Sept., Patten Fuel and Coal—Order.

SEMASTY, British ship, 1,695, H. P. Smith, 22nd March—New York 29th Oct., Case Oil—Reuter, Brockman & Co.

VICTORY, British bark, 491, K. Martin, 25th Feb.—Honolulu 14th Jan., General—Chilsey.

## CANADIAN PACIFIC RAILWAY COMPANY'S ROYAL MAIL STEAMSHIP LINE.



THE FAST ROUTE BETWEEN CHINA, JAPAN AND EUROPE VIA CANADA AND THE UNITED STATES.

CALLING AT SHANGHAI, NAGASAKI, KOBE, YOKOHAMA AND VICTORIA, B.C.

TWIN SCREW STEAMERS, 10,000 HORSE POWER.

## PROPOSED SAILINGS FROM HONGKONG.

|                  |            |                       |
|------------------|------------|-----------------------|
| EMPEROR OF INDIA | 6,000 Tons | WEDNESDAY, 3rd May.   |
| EMPEROR OF JAPAN | 6,000 "    | WEDNESDAY, 24th May.  |
| EMPEROR OF CHINA | 6,000 "    | WEDNESDAY, 14th June. |
| EMPEROR OF INDIA | 6,000 "    | WEDNESDAY, 5th July.  |

THE STEAMERS of this Line pass through the famous INLAND SEA of JAPAN, and call at VICTORIA, B.C., to Land and Embark Passengers.

The Mountain Scenery on the Canadian Pacific Railway surpasses that of any other Trans-Continental Route.

Passengers Booked to all the principal ports in Canada and the United States, and also through to Great Britain and the Continent of Europe, at Current Rates, with Passengers' choice of Atlantic Line.

RETURN TICKETS—Time limit for prepaid Return Ticket is reckoned from date of issue, to date of re-embarking at Vancouver.

SPECIAL RATES (First-class only) are granted to Missionaries, Members of the Naval, Military, Diplomatic and Civil Services, and to European Officials in the service of China or Japan.

The Canadian Pacific Railway is the only Trans-Continental Line extending from the Pacific to the Atlantic Seaboard, and running its own Sleeping Coaches through, without change. The Dining Cars and Mountain Hotels on this Route are owned by the Company and their appointments and Cuisine are unequalled.

The Steamers on the Pacific and all Day, Sleeping, and Dining Cars are comfortably heated by Steam during the Winter Season.

For further information as to Passage and Freight, apply to

E. HOLLOWAY, General Agent.

Hongkong, 12th April, 1893.

## U. S. MAIL LINE.

## PACIFIC MAIL STEAMSHIP COMPANY.

VIA INLAND SEA OF JAPAN AND HONOLULU.

## PROPOSED SAILINGS FROM HONGKONG.

City of Rio de Janeiro (via Nagsaki, Inland Sea, Kobe and Yokohama) Thursday, 27th April.

City of Peking (via Nagsaki, Inland Sea, Kobe, Yokohama and Honolulu) Thursday, 18th May.

China (via Nagsaki, Kobe